



LUNCH

MONDAY – FRIDAY 11AM – 2PM

HAPPY HOUR “POWER LUNCH”
\$6 WINES, WELLS, BEERS AND “MARTINS MULES” EVERYDAY

SCOTCH EGGS (3) FRIED SAUSAGE WRAPPED QUAIL EGGS	9
TODAY’S SOUP ASK YOUR SERVER FOR DETAILS	A/Q
SIMPLE SALAD MIXED LETTUCES, PUMPKIN SEEDS, PRESERVED MEYER LEMON VINAIGRETTE	12
BABY KALE SALAD SPICED WALNUTS, BLUE CHEESE, BACON-WHOLEGRAIN MUSTARD VINAIGRETTE	14
GRILLED PRAWNS SALAD ALEPPO CHILLI, LITTLE GEMS, FARO HEARTS OF PALM, AVOCADO DRESSING	18
CITRUS POACHED CHICKEN SALAD GRILLED LITTLE GEMS, GRANA PADANO, MARBLE POTATOES, WHITE ANCHOVY DRESSING	19
HAM QUICHE & WINTER GREENS SALAD BANYULS VINAIGRETTE	16
PAN SEARED SNAPPER SANDWICH KIMCHI AIOLI, PICKLED ONION, BUTTER LETTUCE & CILANTRO, FRIES	15
FRIED CHICKEN SANDWICH CIABBATA ROLL, KOHLRABI SLAW, AGAVE MAYONNAISE, CRISPY ONIONS, FRIES	17
PASTRAMI SHORT RIB SANDWICH HOUSE CURED PASTRAMI ON RYE BREAD, PROVOLONE & SAUERKRAUT, FRIES	18
LAMB BURGER MINCE MAYONNAISE, PICKLED FENNEL, ARUGULA, HOUSE MADE WHOLE WHEAT BUN, FRIES	18
BEEF BURGER ONION BACON CONFIT, LETTUCE, PICKLE, HOUSE MADE WHOLE WHEAT BUN, FRIES	17
BURRATA GARNET YAM, POMEGRANATE, PERSIMMONS, PAIN DE MIE TOAST	15
SMOKED SALMON TARTINE CHIVE CRÈME FRAICHE, RADISH, FRESNO PEPPERS, CAPERS	17
CRISPY CAULIFLOWER FLATBREAD ROASTED PEPPERS, PICKLED ONIONS, ZAAATAR YOGURT SAUCE	15
FISH AND CHIPS PACIFIC COD, TANDOORI FRENCH FRIES, CELERY ROOT TARTAR SAUCE, SWEET AND SOUR MALT SAUCE	19
BRUSSELS SPROUTS	11
MAC & CHEESE WITH BACON BREADCRUMBS	11
HOUSE MADE CHARCUTERIE & ARTISINAL CHEESE ASK YOUR SERVER FOR DETAILS	A/Q

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS